

# HANDLEY GEWÜRZTRAMINER

## CHICKEN & COCONUT GREEN BEAN CURRY

with Tarka (hot oil seasoned with infused spices)

*adapted from Gourmet Magazine*

2 tablespoons tamarind pulp  
from a pliable block  
1/2 cup boiling water  
2 tablespoons coriander seeds  
1 1/2 teaspoons cumin seeds  
6 (3-inch long) hot red chilies  
6 chicken breast halves  
with skin & bones  
2 teaspoons salt

3 tablespoons vegetable oil  
3 medium onions, thinly sliced  
3 garlic cloves, thinly sliced  
1 teaspoon turmeric  
2 (14 ounce) cans coconut milk  
1 1/2 pounds green beans, trimmed,  
cooked al dente, and cooled  
1 1/2 teaspoons black mustard seeds

Break up tamarind, add boiling water, and soak 15 minutes. Mash tamarind until pulp is dissolved, pass through a sieve, extracting as much pulp as possible. Discard solids.

over please → →

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Heat a dry heavy skillet over low heat until hot, then toast coriander and cumin seeds, stirring constantly for about 2 minutes. Add 4 chilies and toast for another 2 minutes. Remove from pan, cool. Finely grind spices in an electric grinder or mortar and pestle.

Pat chicken dry, sprinkle with salt. Heat 2 tablespoons oil in a 6-quart heavy pot, brown chicken in two batches. Reserve.

In the same pan, cook onions over moderate heat. Reduce heat, add ground spice mixture, garlic, and turmeric and cook for about 3 minutes. Add coconut milk and tamarind liquid, cook 1 minute. Add chicken. Simmer, covered, for another 15 minutes or until chicken is cooked through. Transfer chicken to a cutting board, and halve each breast diagonally through the bone. Add green beans to the coconut mixture in cooking pan, heat through. Transfer to serving dish.

Make the tarka: Heat remaining tablespoon oil in a small skillet. Add mustard seeds, cover and cook until seeds make popping sounds, just a few seconds. Add remaining chilies, cook until chilies darken slightly. Pour oil over beans, stir. Add chicken.

Serves 6. Serve with basmati rice.

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